



FOUR SEASONS  
HOTEL  
AUSTIN

# CATERING >





# WELCOME TO AUSTIN



On the shores of Lady Bird Lake, in the heart of Texas' capital city, Four Seasons creates a tranquil setting for special events. Lakeside indoor and outdoor venues, sophisticated cuisine and attentive, flawless service combine to make your event unforgettable.

[CONTACT A CATERING MANAGER](#)



# GENERAL INFORMATION

*To ensure a seamless and successful event, we encourage you to familiarize yourself with the following guidelines:*

## **HIGH-SPEED INTERNET ACCESS**

Four Seasons Hotel Austin offers high-speed fiber-optic Internet with connections up to 200 Mbps bandwidth to accommodate any web activity, from streaming audio and video to downloading large files along with 24-hour technical support.

## **AUDIOVISUAL & VIRTUAL EVENTS**

Audiovisual equipment is available on a rental basis for your in-person function. If you'd like to add a virtual element to your event, our on-site AV company, Encore, provides the technical expertise and equipment necessary to deliver a flawless virtual meeting or presentation.

## **EVENT ROOM RENTAL\***

Event room rentals are contingent upon the amount of food purchased. Your Catering representative will furnish all pertinent information. Room rental fees are subject to a 26% administrative fee, as well as Texas state sales tax.

## **SERVICE DURATION**

Unless noted otherwise, Buffet service is available for 1.5 continuous hours and Reception service is available for 1 continuous hour. Extensions are subject to an additional cost.

## **ENHANCED SERVICES**

Should you require transportation, entertainment, floral arrangements, specialty linens, ice carvings or custom desserts or cakes, your Catering representative will be happy to assist you. All outside vendors participating in private events in our space are required to sign and agree to our Vendor Guidelines Agreement. This can be provided to you by your Catering representative.

## **BOX/PACKAGE HANDLING**

We are pleased to receive and store your event packages – up to 72 hours prior to your event – for a fee starting at \$8 per package. Your Event Manager will be able to provide you with Box Handling Fee Guidelines.

## **EVENT PARKING\***

Valet parking is available to our private event guests at a discounted rate of \$24 per car. Self-parking can also be arranged at \$22 per car. Overnight parking is available through Valet only for a fee of \$60 per night.

## **SERVICE FEE AND SALES TAX\***

All food and beverage charges are subject to a 14% service charge and 12% administrative fee, as well as Texas state sales tax. A \$250 service fee will apply for events of 25 people or fewer.

## **LABOR FEES\***

Where noted an additional fee will be incurred. Chef Attendant \$250, Bartender \$250, Coat Attendant \$250.

## **BILLING**

It is a condition of this contract that full payment shall be made at least 10 days in advance of the function unless the Hotel has agreed to other satisfactory credit arrangements.

## **GUARANTEE**

Four Seasons Hotel Austin requires a guarantee of the number of persons attending your function by noon, three working days prior to the function day. You will be charged for the guarantee or the number attending, whichever is greater. Events cannot be set for more than 5% of the menu guarantee.

## **PHOTOGRAPHY AND VIDEOGRAPHY**

Unless approved by the Hotel in advance, photography and videography may only be taken in your reserved space(s). Please notify your Catering representative if you plan to use a professional photographer or videographer at your event.

## **OFF-PROPERTY CATERING – FOUR SEASONS WILL COME TO YOU!**

Your Catering representative will be happy to assist you with off-site catering at Austin's best venues.

*\*Pricing subject to change based on prevailing rates.*

# PRICING GUIDELINES



*To assist in creating a budget for your event, we recommend using the following guidelines. Please note, these estimates are for budgeting purposes only and the final cost of your function will depend upon your actual menu selections and the number of guests guaranteed to attend.*

## **BREAKFAST**

Breakfast buffet – \$48+ per person

Plated breakfast – \$56+ per person

Brunch buffet – \$108+ per person

## **BREAKS**

Morning and afternoon breaks – \$25-40 per person

## **LUNCH**

Lunch buffet – \$72-84 per person (Minimum of 20 guests for all buffets. For events with less than 20 guests, please discuss with your event manager)

Plated lunch – \$64-78 per person (Estimated price based on a three-course menu)

## **DINNER**

Dinner buffet and/or station – \$135-185 per person (Minimum of 20 guests for all buffets. For events with less than 20 guests, please discuss with your event manager)

Plated dinner – \$95-185 per person (Tablesider entrée choice available with a four-course menu)

## **COCKTAIL RECEPTION**

Light hors d'oeuvres – \$50-70 per person (Estimated price based on 5-7 pieces per person)

Heavy hors d'oeuvres – \$120-160 per person (Estimated price based on 10-15 pieces per person)

Reception stations – \$25-80 per person per station

## **COCKTAILS AND BEVERAGES**

(Estimated bar prices based on average one-hour hosted bar)

Premium brands, wine and beer – \$34 per person

Deluxe brands, wine and beer – \$40 per person

Prestige brands, wine and beer – \$50 per person

# CHEF BIOS

## **Elmar Prambs, Executive Chef**

At the helm of Four Seasons Hotel Austin's kitchen since 1986, Elmar is responsible for the culinary direction of all food and beverage outlets – including banquets, room service, Live Oak and Ciclo. In this role, Elmar particularly enjoys introducing diners to unique taste combinations and stunning presentations, a skill that has earned him an outstanding reputation and loyal following. Prior to joining Four Seasons Hotels and Resorts in 1977 (at Four Seasons Hotel Vancouver), he completed an apprenticeship with a German master chef and worked in several prestigious kitchens across Europe and Canada.

[READ CHEF ELMAR'S FULL BIO](#)

## **Abril Galindo, Executive Sous Chef**

Born and raised in Guadalajara, Mexico, Abril joined Four Seasons Resort Punta Mita in 2010 as a culinary intern, a role that allowed her to rotate through a variety of positions in the kitchen. After stints at several Mexico restaurants and hotels, Abril was recruited to rejoin the company at its Austin location in 2012. Her work ethic and skill in the kitchen led to a promotion in 2017 to executive sous chef, a role that allows her to showcase her creativity and passion for cooking to the Hotel's many banquet guests.

[READ CHEF ABRIL'S FULL BIO](#)



[The Capital City Breakfast Buffet](#)[Keep Austin Fit Breakfast Buffet](#)[Plated Breakfast](#)[Brunch Buffet](#)

# SUNRISE

There's a reason it's considered the most important meal of the day. Set your attendees up for success with a variety of energy-building breakfast options, from composed plates and hearty buffets to an interactive barista bar.

[VIEW MENU OPTIONS](#)

*The Capital City Breakfast Buffet*

Keep Austin Fit Breakfast Buffet

Plated Breakfast

Brunch Buffet

# THE CAPITAL CITY BREAKFAST BUFFET



## THE CAPITAL CITY BREAKFAST BUFFET

\$48 per person

Fresh Orange and Grapefruit Juices

Lavazza Regular and Decaffeinated Coffee

Selection of Hot Teas

Selection of Seasonal Fruit and Berries

House-Made Pastries  
Bran and Fruit Muffins

Greek Yogurt, House-Made Puffed Amaranth and Pumpkin Seed Granola  
Dried Cranberries and Apricots

### ADD ENHANCEMENTS

#### Texas Three Step

Scrambled Farmhouse Eggs  
Selection of Toast  
\$25 per person

*Choose two breakfast meats:*

- Applewood-Smoked Bacon
- Home-Style Chorizo
- Chicken Sausage
- Traditional Pork Sausage
- Smoked Elgin Sausage
- Vegetarian Sausage

*Choose one breakfast potato:*

- Roasted Fingerling Potatoes
- Sweet Potato Hash
- Crispy Hash Browns

### Griddle and Iron\*

Texas French Toast, Belgian Waffles, Strawberries, Toasted Pecans, Chocolate Chips, Maple Syrup, Vanilla Whipped Cream  
\$23 per person

### À La Minute Omelets\*

Farm-Fresh Whole Eggs and Egg Whites, Smoked Ham Bacon, Shrimp, Mushrooms Green Onion, Tomato Spinach, Green Bell Peppers Cheddar, Mozzarella  
\$30 per person

### Trio of Pancakes\*

Blueberry-Banana, Oatmeal-Pecan, Buttermilk, Maple Syrup, Fresh Berries  
\$24 per person

### Avocado Toast Bar\*

Toasted Sourdough, Fresh Avocado Poached Eggs, Maine Lobster Bacon Crumbles, Goat Cheese Watermelon Radish, Pumpkin Seeds Flax Seeds, Candied Sesame  
\$32 per person

### Açai Bowl

Banana Brûlée, Blueberry, Kiwi Pineapple, Strawberry, Coconut Flakes Slivered Almonds, Amaranth Granola Chia Seeds, Flax Seeds  
\$30 per person

### Eggs Benedict\*

Traditional – Poached Egg Canadian Bacon, English Muffin, Hollandaise

Smoked Salmon – Poached Egg English Muffin, Dill Hollandaise

Veggie – Poached Egg, Spinach Portobello, Sesame Crumble English Muffin, Harissa Hollandaise  
\$32 per person

### Tex-Mex Morning

Chicken Fried Steak

Jalapeño-Cheddar Biscuit Sausage, Gravy

Aus-Tex Burrito – Scrambled Eggs Bacon, Red Onions, Fire-Roasted Peppers, Black Beans, Shredded Pepper Jack, Redneck Cheddar Flour Tortilla  
\$34 per person

## THE CAPITAL CITY BREAKFAST BUFFET CONTINUED

*\*Attendant required, additional fee of \$250 per attendant*

[The Capital City Breakfast Buffet](#)[Keep Austin Fit Breakfast Buffet](#)[Plated Breakfast](#)[Brunch Buffet](#)**SIDEKICKS****Breakfast Tacos**

Potato, Egg and Cheese  
Bacon, Egg and Cheese  
Avocado, Egg, Black Bean  
and Cheese  
\$96 per dozen

**Breakfast Croissants**

Smoked Ham and Cheddar  
Egg, Grilled Vegetables, Swiss  
\$168 per dozen

**Hard-Boiled Eggs**

\$36 per dozen

**Whole Fruit**

\$60 per dozen

**Steel-Cut Irish Oatmeal**

Brown Sugar, Walnuts, Almonds  
Warm Whole and Soy Milk  
\$18 per person

**Individual Yogurts**

Fat-Free and Fruit Yogurts  
\$9 per person

**Quick Breads**

Banana  
Carrot-Zucchini  
Chef's Seasonal Selection  
\$80 per dozen

**Toast**

Sliced Whole Wheat, Grain  
and Classic White Breads  
Butter, Honey, Jam, Jelly  
\$10 per person

**Freshly Baked Local Bagels**

Cream Cheese, Jam, Butter  
\$15 per person

**Bagels and Smoked Salmon**

Smoked Salmon, Fresh Bagels  
Cream Cheese, Red Onions  
Sliced Tomato, Capers  
\$30 per person

**Barista Bar\***

Cappuccino, Espresso  
Caffè Latte, Americano  
\$20 per person per hour  
*Minimum one hour*  
*Available for groups of up to 50 guests*

**Freshly Squeezed Juice Spritzers**

Fruit Punch Detox – Beet, Carrot  
Apple, Lemon

Polynesian – Spinach, Pineapple  
Banana  
\$18 per person

**Smoothie Display**

Berry & Chia – Raspberry  
Blackberry, Strawberry, Banana  
Chia Seeds, Vanilla Yogurt

Green Agave – Spinach, Celery  
Avocado, Sour Apple, Basil  
Peanut Butter, Agave, Vanilla Yogurt  
\$20 per person

*\*Attendant required, additional fee of  
\$250 per attendant*



The Capital City Breakfast Buffet

*Keep Austin Fit Breakfast Buffet*

Plated Breakfast

Brunch Buffet

# KEEP AUSTIN FIT BREAKFAST BUFFET

## **KEEP AUSTIN FIT BREAKFAST BUFFET**

\$68 per person

Fresh Orange, Grapefruit  
and Carrot Juices

Lavazza Regular and Decaffeinated  
Coffee

Selection of Hot Teas

Honeydew, Pineapple, Fresh Berries  
Watermelon, Kiwi

Greek Yogurt, Local Honey

Fresh Berry Smoothie – Blueberry  
Blackberry, Raspberry, Strawberry

Green Smoothie – Kale, Cucumber  
Granny Smith Apple, Kiwi, Cantaloupe

Egg-White Frittata – Spinach  
Sun-Dried Tomato, Provolone  
Fresh Herbs, Red Pepper Coulis

Turkey Bacon and Chicken Sausage

Whole Wheat, Sourdough  
and Gluten-Free Toast

Bran and Gluten-Free Muffins

Assorted Jams, Creamy Butter

[The Capital City Breakfast Buffet](#)[Keep Austin Fit Breakfast Buffet](#)[Plated Breakfast](#)[Brunch Buffet](#)

# PLATED BREAKFAST



## PLATED BREAKFAST

\$56 per person

Tableside Choice of Freshly Squeezed Orange or Grapefruit Juice

Lavazza Regular and Decaffeinated Coffee

Selection of Hot Teas

Breakfast Pastry Basket

Assorted Jams, Creamy Butter

### First Course

*Choose one*

Melon, Blueberries, Lemon Zest

Seasonal Selection of Melons  
Berries and Golden Pineapple

Chef Elmar's Bircher Muesli –  
Almonds, Apples, Golden Raisins

Greek Yogurt, House-Made Puffed  
Amaranth and Pumpkin Seed Granola  
Dried Cranberries and Apricots

### Main Course

*Choose one*

Austin-American Classic – Scrambled Eggs, Applewood-Smoked Bacon  
Roasted Fingerling Potatoes  
Broiled Tomato

Farm-to-Table – Scrambled Eggs  
Smoked Sausage, Corn Griddle Cake  
Blackberry Syrup, Heirloom Tomato  
Local Goat Cheese

Healthy Start – Egg-White Scramble  
Sautéed Spinach, Grilled Asparagus  
Red Pepper Coulis, Chicken  
Sausage, Gluten-Free Blueberry  
Pancake, Maple Syrup

Huevos Rancheros Benedict – Corn  
Tostada, Poached Egg, Chorizo  
Ranchero Hollandaise, Tomato-  
Jalapeño Chutney, Roasted Fingerling  
Potatoes and Peppers

Migas Enchiladas Verdes – Refried  
Beans, Queso Fresco, Salsa Verde  
Mexican Crema, Pico de Gallo  
Tortilla Strips

The Capital City Breakfast Buffet

Keep Austin Fit Breakfast Buffet

Plated Breakfast

*Brunch Buffet*

# BRUNCH BUFFET



## BRUNCH BUFFET

\$120 per person  
30 guest minimum

Fresh Orange, Grapefruit  
and Carrot Juices

Lavazza Regular and Decaffeinated  
Coffee

Selection of Hot Teas

### Cold

Greek Yogurt, House-Made Puffed  
Amaranth and Pumpkin Seed Granola  
Dried Cranberries and Apricots

Papaya, Honeydew, Kiwi, Pineapple  
Fresh Berries

Mini Bagels, Cedar-Smoked Salmon  
Cream Cheese, Traditional Garnishes

Poached Gulf Shrimp and Crab  
Claws Chilled over Crushed Ice  
Cocktail and Rémoulade Sauces

Oscar's House-Made Tex-Mex  
Ceviche, Whole Wheat Crackers

Texas Artisanal Cheese Board  
Dried Fruit, Nuts, Strawberries  
Grapes, Good Flow Honey  
Rustic Bread, Crackers

Muffins, Danishes and Croissants

Grilled Curly Kale and Zucchini  
Roasted Corn, Pumpkin Seeds  
Queso Fresco, Cherry Tomato  
Pickled Shallot, Cilantro Vinaigrette

Baby Radish Salad, Green  
Beans, Marinated Tri-Color  
Carrot, Cucumber, Basil, Mint  
Balsamic-Raspberry Dressing

### Hot

Omelets and Farmhouse Eggs  
(Cooked to Order\*)

Richardson Farms Ham and Eggs  
Benedict, Brown Butter Hollandaise

Cast-Iron Baked Lyonnaise  
Potatoes, Fresh Thyme

Applewood-Smoked Bacon  
Chicken Sausage, House-Made  
Veggie Sausage Patties

Smoked Prime Rib (Carved to  
Order\*), Horseradish, Spicy  
Mustard, Sourdough Rolls

Buttermilk Fried Chicken and Waffles  
Vermont Maple Syrup

Shrimp Fra Diavolo and Fusilli  
Spicy Marinara, Parmesan, Basil

### Desserts

Milk Chocolate-Hazelnut Crunch

Salted Caramel Profiteroles

Coffee and Donuts Panna Cotta

Raspberry Cheesecake

### Bubbles Bar\*\*

Two hours – \$36 per person

Sparkling Artisanal Water

Mimosas

Pomegranate Bellini –  
Sparkling Wine, Pomegranate  
Liqueur, Lemon Juice

### Tito's Bloody Mary Bar\*\*

Two hours – \$45 per person

Sparkling Artisanal Water

### Bubbles and Spirits by the Glass\*\*

Mimosas \$18

Tito's Bloody Marys \$20

Grey Goose Bloody Marys \$24

*\*Attendant required, additional fee of  
\$250 per attendant*

*\*\*Bartender required, additional fee of  
\$250 per bartender*

Ready... Break!

Themed Breaks



# BREAKS

Well-spaced breaks help keep your guests engaged and productive, especially when the days run long. Choose from a variety of grab-and-go options, ranging from sweet treats to salty snacks.

[VIEW MENU OPTIONS](#)

*Ready... Break!*

Themed Breaks

# READY... BREAK!

## BEVERAGES

### Coffee

Lavazza Regular and Decaffeinated  
Coffee  
Selection of Hot Teas  
\$130 per gallon

### Barista Bar\*

Cappuccino, Espresso  
Caffè Latte, Americano  
\$20 per person  
*Available for groups of up to 50 guests*

### Bottled Water

Still and Sparkling  
\$8 per bottle

### Soft Drinks

Assorted Diet and Regular Soft Drinks  
Flavored Pellegrino, Coke, Diet Coke  
Sprite, Dr. Pepper  
\$8 per bottle

### Energy Drinks

Red Bull, Fresh Bottled Juices  
\$10 per bottle

### Bottled Kombucha

\$12 per bottle

### Coconut Water

\$12 per bottle

### Elixir Shots

Assorted Flavors  
\$12 per shot

### Freshly Brewed Regular Iced Tea

\$130 per gallon

### Freshly Brewed Hibiscus Iced Tea

\$130 per gallon

### Freshly Squeezed Lemonade

\$130 per gallon

### Freshly Squeezed Orange Juice

\$130 per gallon

### Arnold Palmer

\$130 per gallon

## REFRESHMENTS

### Breakfast Pastries

Muffins, Danishes, Croissants  
\$15 per person

### Quick Breads

Banana  
Carrot-Zucchini  
Chef's Seasonal Selection  
\$80 per dozen

### Scones

Maple Pecan  
Lemon-Raspberry  
Devonshire Cream  
Artisan Jam, Butter  
\$84 per dozen

### Sliced Fruit

Melon, Berries  
\$18 per person

### Whole Fruit

\$60 per dozen

### Assorted Chips

Kettle Chips  
Sun Chips  
Terra Chips  
Pretzels  
\$8 per bag

### House-Made Spa Bars

\$80 per dozen

### Granola and Energy Bars

Assorted Flavors  
\$8 each

### House-Made Cookies

Salted Chocolate Chip  
Oatmeal-Raisin  
Peanut Butter  
White Chocolate-Macadamia Nut  
\$80 per dozen

### Dessert Bars

Double Fudge Brownies  
Dulce Pecan Blondies  
Lemon Bars  
\$72 per dozen

### French Macarons

\$84 per dozen

*\*Attendant required, additional fee of \$250 per attendant*

Ready... Break!

*Themed Breaks*

# THEMED BREAKS



## THE MORNING BOOST

\$23 per person

Vitamin-Packed Juice Shooters

Mini Bran Muffin Bites

## COFFEE AND DONUTS

\$30 per person

Miniature Donuts

Cinnamon-Sugar Coated

Cream Filled

Illy Regular and Decaffeinated Coffee

Selection of Hot Teas

Cappuccino, Espresso

Caffè Latte, Americano

(Made to Order\*)

*Available for groups of up to 50 guests*

## THE ENERGIZER

\$30 per person

Fruit Skewers, Low-Fat Yogurt Dip

House-Made Trail Mix with

Dried Fruit and Nuts

Sliced Vegetables and Pita Bread

House-Made Hummus

Fruit-Infused Water

## SOFT PRETZEL BAR

\$32 per person

Charcoal Sea Salt

Cinnamon-Brown Sugar

Everything Pretzel

Dipping Sauces: Beer Cheese

Honey Mustard, Salted Caramel

Black Sesame Cream Cheese

## FARMERS' MARKET

\$35 per person

Texas Artisanal Cheese Board

Dried Fruit, Nuts

Strawberries, Grapes

Good Flow Honey, Rustic Bread

and Crackers

Local Farmers' Vegetable Crudités

House-Made Dips

## SOUTH OF THE BORDER

\$36 per person

Warm Corn Tortilla Chips

Queso, Guacamole

Red and Green Salsas

House-Made Cinnamon-Sugar

Churros, Dulce de Leche

Chocolate Sauce

## BLAZE YOUR OWN TRAIL MIX

\$36 per person

Pecans, Almonds

Cashews, Pistachios

Wasabi Peas

Dark Chocolate, Pretzels

Yogurt-Covered Raisins

Dried Cranberries, Cherries

Golden Raisins, Apricots

Fresh Bottled Juices

## BACON BAR

\$30 per person

Traditional Smoked, Chili-Brown Sugar

Chocolate Pecan-Sea Salt

Mixed Nuts

Virgin Bloody Mary Shooters

Tajin-Salted Rim

## THE CUPCAKE COUNTER

\$30 per person

Mini Cupcakes – Double

Chocolate, Strawberry Shortcake

Lemon Meringue

Cappuccino, Espresso

Caffè Latte, Americano

(Made to Order\*)

*Available for groups of up to 50 guests*

*\*Attendant required, additional fee of \$250 per attendant*

*For events of 25 or fewer people, Blaze Your Own Trail Mix will be pre-mixed*

[Working Lunch Sandwich Buffet](#)[Themed Lunch Buffets](#)[All-American Lunch Buffet](#)[Plated Luncheon](#)

# MIDDAY

Our lunch menus offer a wide variety of choices, from light salads and sandwiches to restaurant-worthy plates that set the tone for more formal affairs.

[VIEW MENU OPTIONS](#)

[Working Lunch Sandwich Buffet](#)[Themed Lunch Buffets](#)[Plated Luncheon](#)

# WORKING LUNCH SANDWICH BUFFET



## WORKING LUNCH SANDWICH BUFFET

\$70 per person

20 guest minimum

Lavazza Regular and Decaffeinated  
Coffee

Selection of Hot and Iced Teas

Assorted Chips

### Salads

*Choose two*

Iceberg Wedge, Crispy Pork Belly  
Baby Heirloom Tomatoes, Pickled Red  
Onion, Avocado Dressing, Chives

Chopped Caesar, Shaved  
Parmesan, Herb Croûtons

Baby Spinach, Arugula, Endive  
Hazelnuts, Dried Cherries, Feta  
Champagne Vinaigrette

Plum and Heirloom Tomatoes  
Mozzarella, Fresh Basil, Pine Nuts  
Balsamic and Texas Olive Oil

Tortellini, Grilled Vegetables  
Portobello Mushrooms, White  
Balsamic Dressing

### Add a Soup

Additional \$10 per person

Tomato, Texas Olive Oil, Micro Basil

Old-School Chicken Noodle  
Fresh Herbs

Roasted Sweet Corn  
Tahini Butter, Popcorn

### Cold Sandwiches

*Choose two (Additional sandwiches  
may be added at \$10 per person per  
sandwich)*

Turkey Club Wrap, Swiss, Sun-Dried  
Tomato, Bacon, Lettuce, Citrus Aioli

Smoked Salmon, Toasted Muffin  
Baby Arugula, Pickled Red Onion  
Lemon Mayo

Vegan Pita Wrap, Falafel, Romaine  
Red Pepper Spread, Tomato  
Red Onion, Tofu Cream

Honey-Baked Ham, Croissant  
Gruyère, Bibb, Dijonnaise

Pulled Chicken Salad, Grilled  
Country Bread, Pecans, Celery  
Dried Cranberries, Tarragon Mayo

Roast Beef Hoagie, Redneck  
Cheddar, Smoked Bell Peppers  
Pickled Jalapeños and Onions  
Ballpark Mustard

### Hot Sandwiches

*Choose two*

Grilled Cheese, English Muffin  
Mozzarella, Cheddar, Monterey Jack  
Fig Spread

Braised Prime Beef Short Rib  
Potato Roll, Creamy Horseradish  
Pickled Vegetables

Turkey Slider, Pretzel Bun, Provolone  
Caramelized Onion, Sun-Dried  
Cranberry Mayo

Grilled Chicken Breast Panini, Arugula  
Tomato, Black Olive, Pesto

Beef and Pork Meatball Sub  
Provolone, Marinara, Crispy  
Shallots, Parmesan

Veggie Quesadilla, Flour Tortilla  
Jack Cheese, Portobello Mushroom  
Spinach, Eggplant, Squash  
Guacamole, Pico de Gallo

Vegetable Taquitos, Corn Tortilla  
Queso Fresco, Sweet Potato, Spinach  
Shredded Iceberg, Salsa

Fish Tacos, Blackened Salmon  
Cabbage Slaw, Pineapple-Serrano  
Relish, Salsa Verde

### Desserts

*Choose two*

Milk Chocolate-Hazelnut Crunch

Salted Caramel Profiteroles

Coffee and Donuts Panna Cotta

Raspberry Cheesecake



Working Lunch Sandwich Buffet

*Themed Lunch Buffets*

Plated Luncheon

# THEMED LUNCH BUFFETS

## FARMERS' MARKET STAND

\$74 per person  
20 guest minimum

Lavazza Regular and Decaffeinated  
Coffee

Selection of Hot and Iced Teas

### Soup

Vegetarian Minestrone, Pesto Croûton

### Salad Bar

Seasonal Greens, Romaine

Tomato, Cucumbers, Bell Peppers  
Sliced Mushrooms, Carrots  
Radishes

Redneck Cheddar, Mozzarella  
Chopped Egg

Pecans, Pumpkin Seeds  
Dried Cranberries, Croûtons

Smoked Onion Vinaigrette  
Buttermilk Ranch, Herb Vinaigrette

### Deli Salads

Asparagus, Chopped Egg  
Capers, Sea Salt

Tri-colored Quinoa, Tomato  
Cucumber, Mint, Sweet Peppers  
Pickled Onion, Lemon Vinaigrette

### Hot Selections

Roasted and Carved Whole Peppered  
Chicken

Carved Roast Beef, Caramelized  
Carrots, Porcini Mushrooms  
French Onion Gravy

Sesame-Garlic Tofu Pad Thai, Spring  
Onion, Roasted Pepper, Bok Choy  
Snap Peas

Freshly Baked Rolls, Butter

### Desserts

Miniature Seasonal Empanadas

French Macarons

Fresh Berries

## ITALIAN LUNCH BUFFET

\$74 per person  
20 guest minimum

Lavazza Regular and Decaffeinated  
Coffee

Selection of Hot and Iced Teas

### Starters

White Bean Soup, Porcini  
Mushrooms, Pesto

Romaine, Spinach, Marinated  
Artichoke Hearts, Olives, Feta  
Red Wine Vinaigrette

Flatbread Bite, Olive Spread, Arugula  
Parmesan

Braised Endive, Parmesan Brioche  
Pear, Pine Nut

## Entrées and Sides

Penne Pasta, Wilted Arugula, Spinach,  
Balsamic Vinegar, Seasonal Squash

Tri-Color Cheese Tortellini  
Grilled Shrimp, Pecorino, Basil  
Cherry Tomato, Prosciutto Cream  
Sauce

Chicken Piccata, Lemon-Caper Sauce  
Radicchio-Fennel Slaw

Pan-Seared Striped Bass, Fennel  
Garlic, Parsley, Artichoke, Pickled  
Onion Purée

Grilled Asparagus

Rosemary Focaccia, Mama's  
Garlic Bread, Grissini

### Desserts

Espresso Panna Cotta

Opera Torte

Lemon-Pistachio Tartelette

**THEMED LUNCH  
BUFFETS CONTINUED**

[Working Lunch Sandwich Buffet](#)[Themed Lunch Buffets](#)[Plated Luncheon](#)

### **TEX-MEX LUNCH BUFFET**

\$78 per person  
20 guest minimum

Lavazza Regular and Decaffeinated  
Coffee

Selection of Hot and Iced Teas

#### **Soup**

Chicken Posole, Shaved  
Cabbage, Radish, Cilantro

#### **Salads**

Jicama Salad, Citrus, Squash  
Zucchini, Green Tomato, Black  
Beans, Grilled Corn, Roasted  
Peppers, Coriander Dressing

Iceberg Wedge, Queso Fresco  
Tomato, Bacon, Chipotle Dressing

Texas Caviar, Black-Eyed Peas  
Bell Peppers, Red Onion, Smoked  
Ham, Poblano, Cilantro Vinaigrette

#### **Entrées**

Grilled Chicken Breast Fajitas  
Tomatillo Salsa, Roasted Zucchini  
and Squash

Grouper Al Pastor, Grilled Pineapple  
Roasted Spring Onion, Cilantro  
Pineapple Purée

Ground Beef Enchiladas, Ranchero  
Salsa, Queso, Grilled Onion, Cilantro

Mexican Lasagna, Corn Tortillas  
Grilled Zucchini and Squash, Corn  
Purée, Monterey Jack, Roasted  
Tomato Salsa

#### **Sides**

Mexican Rice, Charro Beans  
Red and Green Salsas, Lime  
Sour Cream, Guacamole

Warm Corn and Flour Tortillas  
Tortilla Chips

#### **Desserts**

Almond Tres Leches, Fresh Berries

Rum-Coconut Flan  
Roasted Pineapple

House-Made Cinnamon-Sugar  
Churros, Dulce de Leche  
Chocolate Sauce

**THEMED LUNCH  
BUFFETS CONTINUED**

[Working Lunch Sandwich Buffet](#)[Themed Lunch Buffets](#)[Plated Luncheon](#)

### **PLANT-BASED LUNCH BUFFET**

\$84 per person  
20 guest minimum

Lavazza Regular and Decaffeinated  
Coffee

Selection of Hot and Iced Teas

#### **Soup**

Mushroom Pozole, Hominy  
Zetas, Cabbage

#### **Salads**

Mexican Street Corn Salad, Chipotle  
Mayonnaise, "Tofu Fresco"  
Bell Pepper, Cilantro, Lime

Lentil, Baby Spinach, Pomegranate  
Salad, Walnut, Avocado, Tahini-Lime  
Dressing

Soba Noodle Salad, Sesame-Chili  
Dressing, Cucumber, Pickled Onion  
Roasted Peanuts, Shitake Mushroom  
Green Onion, Sesame Crumble  
Cilantro

#### **Entrée**

Thai Curry Verde, Chickpeas, Bok  
Choy, Sweet Potato, Patty Pan,  
Edamame, Puffed Amaranth,  
Forbidden Rice Tomato Salsa

#### **Handhelds**

Beyond Meat Slider, Brioche Roll,  
Confit Tomatoes, Caramelized Onion,  
Boursin, Agave Mustard

"Chorizo" Lonche, Ciappata Roll  
Grilled Peppers, Pickled Onions  
Iceberg, Mozzarella "Cheese"

Cauliflower Milanese Torta, Soft Bread  
Roll, Habanero Aioli, Refried Beans  
Red Cabbage Coleslaw, Pickles  
Smooth Avocado

Mushroom Birria Taquitos, Crema  
Cotija Cheese, Cilantro, Avocado  
Lettuce

#### **Desserts**

Berry Martini  
Fresh Berries, Raspberry Coulis

Coconut Arroz Con Leche, Roasted  
Pineapple

Dark Chocolate Avocado Mousse

**THEMED LUNCH  
BUFFETS CONTINUED**

Working Lunch Sandwich Buffet

Themed Lunch Buffets

Plated Luncheon



**ALL-AMERICAN LUNCH BUFFET**

Two entrées – \$74 per person  
Three entrées – \$84 per person  
20 guest minimum

Lavazza Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

Freshly Baked Rolls, Butter

**Appetizers**

*Choose three*

Cajun Gumbo, Gulf Shrimp Chicken, Sour Cream

Old-School Chicken Noodle Soup, Fresh Herbs

Seasonal Fruit Salad Agave-Citrus Dressing

Vine-Ripened Tomato, Arugula Mozzarella, Olive Oil, Balsamic Syrup

Tossed Cobb Salad, Local Greens Chopped Egg, Tomato, Blue Cheese Bacon Crumbles, Ranch Dressing

Chopped Caesar, Parmesan Garlic Croûtons

Iceberg Wedge, Crispy Pork Belly Baby Heirloom Tomatoes, Pickled Red Onion, Avocado Dressing, Chives

Republic Square Salad, Local Greens Radishes, Carrots, Goat Cheese Balsamic and Herb Vinaigrette

Yukon Gold Potato Salad English Cucumber, Sweet Onion Mustard Dressing

Smoked Salmon Deviled Eggs

**Entrées**

*Choose two or three*

Marinated Flat Iron Steak, Bordelaise Sauce, Whipped Horseradish Potatoes, Grilled Corn-off-the-Cob

Prime Beef Meatloaf, Mushroom Gravy, Truffle Mac and Cheese

Grilled Chicken Breast, Corn Purée Charred Bell Peppers and Onions

Buttermilk Fried Boneless Chicken Breast, Serrano Honey, Roasted Fingerling Potatoes, House-Pickled Carrots and Cauliflower

Pan-Seared Gulf Coast Grouper Spicy Black Bean Sauce, Avocado Mango, Onion Salsa

Slow-Cooked Salmon, Roasted Cauliflower Mash, Wilted Spinach

Chili-Rubbed Pork Tenderloin Creamy Blue Cheese Grits Tomato-Onion Chutney

Roasted Vegetable Lasagna Marinara, Fresh Basil Shaved Parmesan

**Desserts**

*Choose three*

Chocolate Fudge Cake

Raspberry Cheesecake

Individual Peach-Blackberry Cobblers

Fried Apple Hand Pies

Oatmeal-Raisin Cream Pie

Working Lunch Sandwich Buffet

Themed Lunch Buffets

*Plated Luncheon*

# PLATED LUNCHEON



## PLATED LUNCHEON

Lavazza Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

Freshly Baked Rolls, Butter

### Starters

*Choose one*

Tomato-Basil Soup, Texas Olive Oil, Pesto Croutons

Smoked Chicken and Sweet Corn Chowder, Truffled Popcorn

Old-School Chicken Noodle Soup  
Fresh Herbs

Roasted Corn, Squash, Asparagus  
Red Bell Peppers, Jicama, Napa Cabbage, Chipotle Dressing

Roasted Cauliflower, Kale, Arugula  
Spinach, Crushed Hazelnuts  
Sun-Dried Cherries, Citrus Dressing

Iceberg Wedge, Crispy Pork Belly  
Baby Heirloom Tomatoes, Pickled Red Onion, Avocado Dressing, Chives

Grilled Tuscan Kale and Romaine  
Caesar Salad, Semi-Dried Heirloom Tomatoes, Parmesan Crostini

Mixed Garden Green Salad, Shaved Fennel, Granny Smith Apple, Candied Pecans, Lemon Vinaigrette

Tomato, Watermelon and Mint Salad  
Baby Arugula, Feta, Lime

Roasted Red and Yellow Beets  
Aromatic Greens, Goat Cheese  
Balsamic Reduction

## Entrées

*Choose one*

Pan-Seared Salmon, Roasted Corn, Black Bean and Bell Pepper Pico, Red Skin Potatoes, Avocado Pumpkin Seed Purée  
\$64 per person

Chef Elmar's Pork Tenderloin Schnitzel  
Lemon-Caper-Brown Butter Sauce  
Mashed Potatoes, Cucumber, Radish and Apple Slaw  
\$63 per person

Texas Beef Tenderloin, Truffle-Bordelaise Sauce, Shiitake and Cipollini Confit, Asparagus  
Roasted Fingerling Potatoes  
\$75 per person

Broiled Flat Iron Steak, Green Peppercorn-Cognac Sauce, Mac and Cheese, Roasted Brussels Sprouts, Pickled Carrots  
\$68 per person

Almond Flour-Dusted Pan-Seared Chicken Breast, Ají Whipped Potatoes  
Red Onion, Cherry Tomato, Bell Pepper, Harissa Vinaigrette  
\$62 per person

## PLATED LUNCHEON CONTINUED

[Working Lunch Sandwich Buffet](#)[Themed Lunch Buffets](#)[Plated Luncheon](#)

Chicken Scallopi, Lemon-Chive  
Risotto, Asparagus, Cherry Tomato  
\$62 per person

Pan-Seared Sea Bass, Saffron Fumet  
Lemon-Parmesan Quinoa Risotto  
Golden Raisin, Pine Nut, Cauliflower  
Tarragon Oil  
\$72 per person

Shiitake- and Tofu Chorizo-Stuffed  
Avocado, Warm Corn and Black Bean  
Salad, Agave Baby Carrots, Pickled  
Onion, Sunflower Seeds  
\$62 per person

Cobb Salad, Grilled Shrimp, Chicken  
Breast, Romaine Leaves, Hard-  
Boiled Egg, Tomato, Cucumber  
Crumbled Bacon, Blue Cheese  
Buttermilk Ranch  
\$65 per person

Gulf Coast Caesar Salad  
Pan-Blackened Gulf Snapper  
Romaine, Blistered Cherry Tomato  
Grilled Lemon, Salsa Verde  
Toasted Breadcrumbs  
\$65 per person

Steakhouse Wedge Salad, Iceberg  
Petite Filet of Beef, House-Cured  
Bacon, Heirloom Tomatoes, Blue  
Cheese Vinaigrette, Chives  
\$68 per person

### Desserts

*Choose one*

Lemon-Lavender Crème  
Brûlée, Blueberry Compote  
Candied Pistachios

Berry Martini, Vanilla Cream  
Toasted Meringue

Opera Torte, Hazelnut Sponge  
Coffee Buttercream, Dark  
Chocolate Ganache

Carrot Cake, Whipped Mascarpone  
Crèmeux, Brown Sugar Granola

Coconut-Almond Brownie  
Coconut-Whipped Ganache  
Sugared Almonds

Chocolate-Peanut Butter Bombe  
Peanut Butter Mousse, Milk Chocolate  
Crèmeux, Flourless Chocolate Cake

Cookies and Milk Panna Cotta  
Chocolate Chip Cookie Crumble

Bits of Texas Tart, Bourbon-Pecan  
Filling, Salted Caramel Crèmeux

Pistachio Cheesecake, Chocolate  
Cookie Crust, Raspberry

Passed Hors d'Oeuvres

Reception Stations

Interactive Reception Stations

Plated Dinner

Tablesides Selection

Themed Dinner Buffets

# SUNSET

Whether kicking off a new program or capping off a successful meeting, our versatile reception and dinner menus are designed to please a variety of palates.

[VIEW MENU OPTIONS](#)



*Passed Hors d'Oeuvres*

Reception Stations

Interactive Reception Stations

Plated Dinner

Tablesides Selection

Themed Dinner Buffets

# PASSED HORS D'OEUVRES

## PASSED HORS D'OEUVRES

\$10 per piece

\$12 per piece\* (premium selections)

*24-piece minimum per selection*

### Cold

Shrimp Ceviche, Plantain Crisp, Cilantro\*

Lobster Salad, Cucumber Cup\*

Jicama Tuna Tartare Taco\*

Rare Roast Beef Tenderloin  
Green Peppercorn Mayo, Red OnionCharred Lamb Loin, Sweet Chili  
Toasted Pita

Deviled Quail Egg

Smoked Duck and Vegetable Roll  
Soy-Lime SauceMini Donut, Chicken Liver Pâté  
Blackberry JamAmaretto Mascarpone  
Almond Vol-au-VentTomato-Watermelon Gazpacho Shot  
Lobster, Extra Virgin Olive OilSmoked Salmon, Waffle Crisp  
Crème Fraîche, Domestic CaviarPuréed Sweet Potato Crostini  
Sun-Dried Tomato, ChimichurriHerbed Goat Cheese, Shaved Carrot  
PecansGrilled Watermelon Skewer, Mint  
Balsamic, FetaWild Mushroom, Tomato, Olive Tartare  
Tortilla CrispChicken Salad, Apricot, Jalapeño  
Relish, Plantain Chip

### Hot

Lamb Lollipop, Mustard-Thyme Crust\*

Mini Beef Wellington, Béarnaise  
Sauce\*Bacon-Wrapped Quail Breast  
Date, Walnuts\*Thai Coconut Jumbo Shrimp  
Sweet Chili Sauce\*Sweet Corn Empanada, Manchego  
Chimichurri Emulsion\*Mini Mexican Street Corn, Cotija  
Chipotle Mayo, CilantroIndian Curry Chicken Meatball  
Rice CrackerElgin Sausage Wellington  
Poblano, HorseradishMini Corn Sope, Guacamole  
Pomegranate Seeds, CilantroShrimp and Spanish Chorizo  
Croquette, Garlic-Paprika Aioli

Mini Chicken and Waffle Bite

Fried Avocado and Pork Belly Bite  
Cilantro Emulsion, SesameGoat Cheese Quiche  
Red Pepper Coulis

Eggplant Crisp, Mozzarella, Tiny Tomato

Indian Vegetable Samosa  
Lime-Cucumber Raita

Fried Mac and Cheese Ball

Tomato Bisque Shooter, Smoked Shrimp

Shrimp Dumpling, Brown Butter-  
Guajillo Sauce, Tarragon OilArtichoke- and Boursin Cheese-  
Stuffed Mushroom CapMini Short Rib Flauta, Queso Fresco  
Barbacoa Salsa, Cilantro



Passed Hors d'Oeuvres

Reception Stations

Interactive Reception Stations

Plated Dinner

Tablesides Selection

Themed Dinner Buffets

# RECEPTION STATIONS



## CRUDITÉS

\$24 per person

Raw Market Vegetables, Red Pepper  
Chili Hummus, Pine Nut Hummus  
Creamy Ranch, Spiced Pita Crisps

## ARTISAN CHEESE BOARD

\$30 per person

Texas Artisanal Cheese, Dried Fruit  
Spiced Pecans, Texas Honey  
Rustic Bread and Crackers

## CHARCUTERIE

\$38 per person

Prosciutto, Red Wine Salami  
Black Forest Ham, Mortadella  
Country Pâté, Smoked Duck Breast

Chorizo, Marinated Artichokes  
and Olives, Sweet Peppers  
House-Made Pickles

Rustic Bread, Grilled Sourdough

## GO GREEN

\$32 per person

Romaine, Spinach, Kale, Frisée

Local Seasonal Vegetables, Tomato

Bacon Crumbles, Croûtons  
Blue Cheese, Chopped Egg  
Pine Nuts, Sunflower Seeds  
Pecans, Sun-Dried Cranberries

Ranch Dressing, Smoked Onion  
Vinaigrette, Texas Olive Oil  
Balsamic Vinegar

## GRILLED AND ROASTED VEGGIES

\$30 per person

Eggplant, Peppers, Squash, Carrots  
Asparagus, Cauliflower, Tomato  
Cipollini Onion, Balsamic Syrup

## SLIDERS AND FRIES

\$52 per person

Prime Beef, Cheddar, Roasted Garlic  
Aioli, Tomato Chutney

Grilled Chicken, Poblano, Onion  
Monterey Jack, Balsamic Ketchup

Honey-Soy Salmon, Pickled Carrot  
and Cucumber, Cilantro, Mayonnaise

Steak Fries, Sweet Potato Fries  
Shoestring Truffle-Parmesan Fries

Ketchup, Truffle Aioli  
Pickled Vegetables

## FLATBREAD AND GREENS

\$52 per person

Classic Margherita – Tomato  
Basil, Olive Oil, Mozzarella

Meat Lovers – Pepperoni  
Italian Sausage, Canadian Bacon  
Mushrooms, Mozzarella

Bianco – Shredded Chicken  
Sautéed Onion, Apple, Béchamel  
Blue Cheese, Gruyère, Parmesan

Spinach, Romaine, Olives  
Cherry Tomato, Croûtons  
Caesar Vinaigrette

## MINI PASTRIES STATION

\$30 per person

*Choose four*

Vanilla Bean Crème Brûlée

S'mores Verrine

Milk Chocolate-Hazelnut Crunch

French Macarons

Raspberry Cheesecake

Espresso Panna Cotta

Chocolate Fudge Cake

Salted Caramel Profiterole

Strawberry Icebox Pie Paleta

Coconut Tapioca, Tropical Fruit

## VANILLA ICE CREAM SUNDAE BAR\*

\$38 per person

*One attendant per every 50 guests.  
100 guests maximum*

Hot Fudge, Caramel, Macerated  
Strawberries, Roasted Peanuts,  
Whipped Cream

## S'MORES STATION\*

\$25 per person

*Available for outdoor events only*

House-made Marshmallows  
Cinnamon-Sugar Cookies  
Milk Chocolate Bars

*\*Attendant required, additional fee of \$250  
per attendant*

*A minimum of four stations per event is  
required*

*Stations must be guaranteed for full group  
attendance*

*25-person minimum*

Passed Hors d'Oeuvres

Reception Stations

*Interactive Reception Stations*

Plated Dinner

Tablesides Selection

Themed Dinner Buffets

# INTERACTIVE RECEPTION STATIONS



## AUS-TEX STREET TACOS\*

\$58 per person

Grilled Flat Iron Steak with Beer-Lime Marinade, Lettuce, Radishes  
Pickled Red Onion and Jalapeño  
Shredded Cheese, Chili con Queso  
Chipotle Mayo

Brown Sugar-Brined Chicken  
Thighs, Lettuce, Grilled Onion  
Poblano, Bell Pepper, Pico de Gallo  
Queso Fresco, Verde Sauce

Mexican Street Corn – Fresh  
Roasted Corn-off-the-Cob  
Ancho Aioli, Queso Fresco  
Cilantro, Red Chili Powder, Lime

House-Made Guacamole

Flour and Corn Tortillas

## RIO GRANDE QUESADILLA BAR\*

\$54 per person

Shredded Chili-Roasted Chicken  
Mushrooms, Bell Pepper, Jack  
Cheese, Jalapeño, Sour Cream

Pulled BBQ Pork, Caramelized  
Onion, Spiced Black Beans  
White Cheddar, Swiss

Marinated Grilled Portobello  
Mushroom, Grilled Corn, Spinach  
Poblano, Swiss, Goat Cheese

Crisp Tortilla Chips, Chili con Queso  
Charred Roma Tomato Salsa, Salsa  
Verde, Guacamole, Pico de Gallo  
Lime, Sour Cream

## FONDUE STATION\*

\$38 per person

Marbled Potatoes, Pretzel Bites  
Al Dente Assorted Vegetables

## MASHED POTATO BAR\*

\$30 per person

Yukon Gold Potato, Bacon Bits  
Chives, Redneck Cheddar  
Horseradish Crème Fraîche

## NEW WEST\*

\$70 per person

Chili-Rubbed Smoke-Roasted  
Beef Chateau Loin, Horseradish  
BBQ Sauce

Chicken-Fried Chicken  
Sausage-Jalapeño Gravy

Dr. Pepper-Glazed Baby  
Back Pork Ribs

Potato Salad, Cole Slaw  
Garlic-Cheddar Drop Biscuits

## INTERACTIVE RECEPTION STATIONS CONTINUED

*\*Attendant required, additional fee of \$250 per attendant*

*A minimum of four stations per event is required*

*Stations must be guaranteed for full group attendance*

Passed Hors d'Oeuvres

Reception Stations

*Interactive Reception Stations*

Plated Dinner

Tableside Selection

Themed Dinner Buffets

**THIRD COAST**

\$80 per person

Poached Chilled Gulf Shrimp

Assorted Sushi Rolls

Crab Claws and Oysters

Cocktail, Marie Rose  
and Mignonette SaucesShrimp Ceviche Martinis  
Diced Jalapeño, Crisp Corn Tortillas**AMERICAN BOUNTY\***

\$65 per person

Southern Fried Chicken on Honey  
Biscuit, Waffle Fries, Ranch Dressing  
Sriracha KetchupSmoked Beef Brisket, Cherry-Black  
Pepper BBQ Sauce, Onion Rolls  
Fried Pickles, Ranch Dressing  
Ketchup, Spicy SlawTruffled Mac and Cheese, Texas  
Gold Cheddar, Toasted Parmesan  
Breadcrumb Topping**PASTA\***

\$58 per person

Lobster Ravioli, Saffron-  
Vermouth Sauce, Pine Nuts  
Leek Hay, ParmesanCheese Tortellini, Bolognese  
Black Olives, Fresh HerbsGerman-Style Spaetzle Pasta  
Sautéed Mushrooms and Shallots  
Sweet Peas, GruyèreRosemary Focaccia, Mama's  
Garlic Bread, Grissini**THE CARVERY\***Smoke-Roasted Whole Texas  
Beef Ribeye, Creamy Horseradish  
Cherry-Black Pepper BBQ Sauce  
Cipollini Onions, Parker House Rolls  
\$56 per person*Enhance with Oscar-Style +\$25 per person*Brined Niman Ranch Prime Pork  
Rib Rack, Grape Gastrique, Pickled  
Red Onions, Carrots and Cauliflower  
Onion Rolls  
\$40 per person*Enhance with Oscar-Style +\$25 per person*Rosemary-Glazed Whole Beef  
Tenderloin, Béarnaise Sauce, House-  
Made Steak Sauce, Wild Mushroom  
Salad, Sourdough Rolls  
\$56 per person*Enhance with Oscar-Style +\$25 per person*Warm Maple-Citrus Salmon Side  
Beets, Horseradish Cream  
Cabbage-Pear Slaw  
\$48 per person*Enhance with Oscar-Style +\$25 per person*Roasted Tom Turkey Breast  
Cranberry, Orange Relish, Cornbread  
and Andouille Sausage Dressing  
Brioche Buns  
\$40 per personBourbon-Glazed Bone-In Ham  
Grain and Dijon Mustards  
Mayonnaise, Brioche Buns  
\$40 per person*\*Attendant required, additional fee of \$250  
per attendant.**A minimum of four stations per event is  
required.**Stations must be guaranteed for full group  
attendance*

Passed Hors d'Oeuvres

Reception Stations

Interactive Reception Stations

*Plated Dinner*

Tablesides Selection

Themed Dinner Buffets



# PLATED DINNER

**PLATED DINNER**

Lavazza Regular and Decaffeinated Coffee

Selection of Hot Teas

Freshly Baked Rolls, Butter

**Soups or Salads**

*Choose one*

Tomato-Basil Soup, Texas Olive Oil Pesto Croutons

Shrimp Bisque, Vanilla Cream, Chili Oil

Coconut and Ginger Chicken Soup

Little Gem Lettuce, Tobacco Onions Smoked Onion Vinaigrette, Herb Dressing, Blue Cheese-Buttermilk Dressing

Organic Spinach, Butter Lettuce Frisée, Strawberries, Toasted Almonds Feta, Red Wine Vinaigrette

Baby Romaine Hearts, Cured Cherry Tomato, Creamy Parmesan Dressing Asiago Bruschetta

Farmers' Market Salad, Seasonal Greens, Local Vegetables, Radishes Chimichurri Dressing

Kale, Radicchio, Frisée, Roasted Cauliflower, Toasted Hazelnuts Sun-Dried Cherries, Citrus Dressing

Red and Green Leaf Lettuce, Vanilla- and Riesling-Poached Pear, Candied Pecans, Sun-Dried Cranberries Maple-Shallot Dressing

Garden Greens, Spinach, Arugula Roasted Bell Peppers, Goat Cheese Croûtons, Lavender-Honey Citronade

Heirloom Tomato, Watermelon, Mint Feta, Texas Olive Oil, Balsamic Vinegar

Roasted Red and Yellow Beets Arugula, Frisée, Granny Smith Apple, Blue Cheese, Fig Syrup

**Add an Appetizer**

Additional \$25 per person

Panko-Crusted Crab Cake, Lemon Aioli, Pickled Corn and Bell Peppers Mango-Apple Salad

Lobster Ravioli, Champagne-Saffron Sauce, Oven-Dried Shiitake Mushrooms, Crispy Shallots

Ahi Tuna Tartare, Avocado, Soy-Lime Dressing, Pickled Ginger Sesame Cracker

Poached Gulf Shrimp, Marie Rose Sauce, Fresh Horseradish Hearts of Palm

Herb-Crusted Diver Scallops Anson Mills Polenta, Fennel Slaw

Nogada-Roasted Quail, Poblano Relish, Goat Cheese Sauce, Almond Crumble, Pomegranate

Maple-Glazed Pork Belly, Hudson's Smoked Sausage, Cannellini Beans Pickled Vegetables

Wild Mushroom Risotto Blistered Cherry Tomato Onion Broth, Parmesan

**PLATED DINNER CONTINUED**

Passed Hors d'Oeuvres

Reception Stations

Interactive Reception Stations

*Plated Dinner*

Tablesides Selection

Themed Dinner Buffets

**Entrées***Choose one***Meat**

Sliced Beef Tenderloin Wellington  
Cipollini Onion, Mushroom-Thyme  
Pithivier, Bordelaise Sauce  
Carrots, Asparagus  
\$125 per person

Smoked and Grilled Texas Ribeye  
Cherry-Black Pepper BBQ Sauce  
Warm Potato Salad, Charred Corn  
Poblano, Red Pepper  
\$125 per person

Flat Iron Pepper Steak, Creamy  
Cognac-Green Peppercorn Sauce  
Crispy Shallots and Olive Oil  
Mashed Potatoes, Roasted Carrots  
and Cauliflower  
\$105 per person

Charred Beef Tenderloin, Red Wine  
Sauce, Lyonnaise Potatoes, French  
Green Beans, Blistered Cherry  
Tomato, Béarnaise Sauce  
\$125 per person

Grilled New York Strip, House-Made  
Steak Sauce, Twice-Baked Potato  
with Caramelized Onions, Bacon and  
Aged Cheddar, Roasted Brussels  
Sprouts, Red Bell Peppers  
\$125 per person

Sweet Tea-Brined Bone-In Prime  
Pork Chop, Redneck Cheddar, Mac  
and Cheese, Bourbon-Apple Sauce  
Green Beans, Crispy Onions  
\$100 per person

Lamb Rack with Mustard, Panko  
and Herb Crust, Rosemary Jus  
Wild Garlic Quinoa Cake, Broccolini  
Red Chili  
\$115 per person

**Fish**

Atlantic King Salmon, Orange-Sesame  
Emulsion, Edamame Risotto, Mint  
Purée, Crispy Tri-Color Cauliflower  
Honey-Lemon Frisée  
\$95 per person

Broiled Sea Bass, Coconut-Ginger  
Sauce, Mint Couscous, Sesame-Soy  
Cucumbers and Carrots, Mint, Cilantro  
\$115 per person

Pan-Seared Sea Scallop and Gulf  
Shrimp, Anson Mills Grits with  
Blue Cheese, Tomato-Mango Salsa  
Exotic Mushroom-Leek "Salad"  
\$115 per person

**Poultry**

Roasted Dewberry Farm Half  
Chicken, Natural Jus, Truffle-  
Parmesan Roasted Potato, Chef  
Elmar's Braised Red Cabbage  
Maple-Saffron Turnips  
\$98 per person

Chicken Scallopini, Creamy Lump  
Crab Meat, Lemon-Chive Risotto  
Asparagus, Cherry Tomato  
\$98 per person

**Vegetarian**

Anson Mills Polenta Lasagna  
Wild Mushroom Ragout, Semi-Dry  
Tomato, Parmesan, Arugula  
Frisée, Truffle Oil  
\$96 per person

Fire-Roasted Stuffed Poblano  
Pepper, Tomatillo, Black Beans  
Avocado, Queso Fresco, Plantains  
Forbidden Rice  
\$96 per person

Curry-Marinaded Tofu, Jasmine Rice  
Broth, Bok Choy, Squash, Edamame  
Cilantro, Basil  
\$96 per person

**PLATED DINNER CONTINUED**

Passed Hors d'Oeuvres

Reception Stations

Interactive Reception Stations

*Plated Dinner*

Tableside Selection

Themed Dinner Buffets

**Gulf and Range Duets**

Roasted Beef Tenderloin and Jumbo Lump Crab Cake, Red Wine Sauce  
Citrus Aioli, Creamy Cilantro-Jalapeño Rice, Zucchini Ribbons, Cajun Brown Sugar Carrots  
\$145 per person

Braised Prime Beef Short Ribs and Grilled Jumbo Shrimp, Creamy Horseradish, Frisée, Micro Herbs and Citrus Dressing, Roasted Brussels Sprouts with Yellow Bell Peppers and Lime, Yukon Gold and Sweet Potato Mashers  
\$140 per person

Flat Iron Pepper Steak and Blackened Gulf Shrimp, Creamy Cognac-Green Peppercorn Sauce, Crispy Shallots  
Tomato-Onion Chutney, Blue Cheese Grits, French Green Beans  
Slivered Almonds  
\$140 per person

Roasted Pork Tenderloin and Bacon-Wrapped Sea Scallops, Bourbon-Apple Sauce, Soy Glaze, Mashed Potatoes with Boursin Cheese  
Roasted Root Vegetables  
\$125 per person

Bone-In Range Chicken Breast and Citrus- and Maple-Glazed King Salmon, Thyme Jus, Micro Greens Salad, Corn Risotto, Asparagus  
\$120 per person

Pan-Seared Chicken Scallopini and Grilled Redfish, Lemon-Caper Butter, Sriracha Rémooulade, Creamy Polenta with Mozzarella, Broccolini  
Oven-Roasted Tomato  
\$120 per person

**Desserts***Choose one*

Lemon-Lavender Crème Brûlée, Blueberry Compote  
Candied Pistachios

Opera Torte, Hazelnut Sponge Cake, Coffee, Buttercream  
Dark Chocolate Ganache

Chocolate Indulgence Cake  
White Chocolate Whipped Ganache, Cocoa Nib Tuile

Flourless Chocolate Brownie  
Raspberry Chantilly, Whipped Bahibé Ganache

Tropical Cheesecake, Coconut-Graham Crust, Mango-Passion  
Fruit Gelée

Fireside S'mores, House-Made Graham, Smoked Chocolate  
Crèmeux, Toasted Meringue

Strawberry Shortcake, Orange Chiffon, Whipped Mascarpone  
Crèmeux, Macerated Strawberries

Bits of Texas Tart, Bourbon-Pecan Filling, Salted Caramel Crèmeux

Chef's Dessert Sampler –  
Lemon-Pistachio Tart, Raspberry Cheesecake, Opera Torte

Passed Hors d'Oeuvres

Reception Stations

Interactive Reception Stations

Plated Dinner

Tableside Selection

Themed Dinner Buffets

# TABLESIDE ENTRÉE SELECTION

## TABLESIDE ENTRÉE SELECTION

Two entrées – \$155 per person

Three entrées – \$185 per person

75 guest maximum

4-course menu required

Lavazza Regular and Decaffeinated  
Coffee

Selection of Hot Teas

Freshly Baked Rolls, Butter

Chef's Selection of Fresh Market  
Vegetables Served with Entrée

### Soups

*Choose one in advance*

Coconut and Ginger Chicken Soup

Shrimp Bisque, Vanilla Cream, Chili Oil

Tomato-Basil Soup, Texas Olive Oil  
Pesto-Tofu Diamonds

### Salads

*Choose one in advance*Baby Romaine Hearts, Cured Cherry  
Tomato, Creamy Parmesan Dressing  
Asiago BruschettaFarmers' Market Salad, Seasonal  
Greens, Local Vegetables, Radishes  
Chimichurri DressingKale, Radicchio, Frisée, Roasted  
Cauliflower, Toasted Hazelnuts  
Sun-Dried Cherries, Citrus DressingLittle Gem Lettuce, Tobacco Onions  
Smoked Onion Vinaigrette Herb  
Dressing, Blue Cheese- Buttermilk  
Dressing

## Substitute an App for Soup or Salad

Additional \$14 per person

*Choose one in advance*Almond Flour-Dusted Mini Crab Cakes  
Cilantro Mayo, Kalamata Olive  
Caramel, Granny Smith Apple, Corn  
and Red Bell Pepper Relish, FriséeAhi Tuna Tartare, Avocado  
Soy-Lime Dressing, Pickled  
Ginger, Sesame CrackerNogada-Roasted Quail, Poblano  
Relish, Goat Cheese Sauce, Almond  
Crumble, Pomegranate

### Entrées

*Pre-select two or three for your guests  
to order at the table*Texas Beef Tenderloin  
Red Wine SauceAtlantic King Salmon  
Orange-Sesame EmulsionSautéed Sea Bass  
Coconut-Ginger SauceSmoked and Grilled Texas Ribeye  
Cherry-Black Pepper BBQ Sauce

Dewberry Farm Roasted Half Chicken

### Sides

*Choose one in advance*

Truffled Custard Potatoes

Olive Oil-Whipped Yukon Gold  
Potatoes, Crème Fraîche

Lyonnais Potatoes

Grilled Jumbo Asparagus, Lemon Zest

Crispy Tri-Color Cauliflower

Parmesan Risotto  
Sweet Corn, ScallionsRoasted Butter Broccolini  
Red Pepper Flakes

### Desserts

*Choose one in advance*Lemon-Lavender Crème  
Brûlée, Blueberry Compote  
Candied PistachiosOpera Torte, Hazelnut Sponge  
Cake, Coffee, Buttercream  
Dark Chocolate GanacheChocolate Indulgence Cake  
White Chocolate Whipped  
Ganache, Cocoa Nib TuileFlourless Chocolate Brownie  
Raspberry Chantilly, Whipped  
Bahibé GanacheTropical Cheesecake, Coconut-  
Graham Crust, Mango-Passion  
Fruit GeléeFireside S'mores, House-Made  
Graham, Smoked Chocolate  
Crèmeux, Toasted MeringueStrawberry Shortcake, Orange  
Chiffon, Whipped Mascarpone  
Crèmeux, Macerated StrawberriesBits of Texas Tart, Bourbon-Pecan  
Filling, Salted Caramel CrèmeuxChef's Dessert Sampler –  
Lemon-Pistachio Tart, Raspberry  
Cheesecake, Opera Torte

Passed Hors d'Oeuvres

Reception Stations

Interactive Reception Stations

Plated Dinner

Tablesides Selection

*Themed Dinner Buffets*

# THEMED DINNER BUFFETS



## TEXAS CAPITAL DINNER BUFFET

Two entrées – \$155 per person  
 Three entrées – \$185 per person  
 20 guest minimum

Lavazza Regular and Decaffeinated Coffee

Selection of Hot Teas

### Soups and Appetizers

*Choose three*

Tomato-Basil Soup, Texas Olive Oil Pesto-Tofu Diamonds

Gulf Shrimp and Smoked Sausage Gumbo, Rice, Serrano Sour Cream

Chicken Pozole, Cabbage, Radishes

Roasted Cauliflower Salad, Kale Frisée, Arugula, Spinach, Crushed Hazelnuts, Sun-Dried Cranberries Citrus Vinaigrette

Vine-Ripened Tomato, Basil Micro Greens, Mozzarella Texas Olive Oil, Balsamic Syrup

Crisp Iceberg Wedge, Blue Cheese Crumble, Fried Onions, Smoked Onion Vinaigrette, Chives

Hand-Selected Garden Greens Marinated Tomato, Radishes Cucumber, Buttermilk Ranch Dressing, Cornbread Croûtons

Trio of Deviled Eggs, Fresh Herbs Speck, Domestic Caviar

Smoked Salmon and Boursin Cheese Bruschetta, Dill, Lemon Aioli

Artisanal and Farmhouse Cheeses Texas Honey, Fruit, Spiced Pecans Crackers, Baguette

### Entrées

*Choose two or three*

Lemon- and Garlic-Roasted Range Chicken Breast, Chicken Jus Black Olives, Red Peppers, Thyme

Chicken-Fried Pork Tenderloin Medallions, Black Pepper Gravy

Texas Beef Tenderloin, Cipollini Onions, Green Peppercorn Sauce

Braised Boneless Beef Short Ribs Horseradish-Scallion Crema

Duo of Gulf Shrimp and Sea Scallop Smoky Tomato Sauce, Leek Hay

Charred Atlantic Salmon Citrus-Lager-Butter Sauce Bean and Onion Relish

Pan-Blackened Gulf Snapper Creamy Crab Meat, Black Bean Sauce, Shishito Peppers

Whole Wheat Penne Pasta Grilled Local Vegetables, Spinach Wild Mushrooms, Sun-Dried Tomato Artichokes, Toasted Walnuts Béchamel, Parmesan

### Sides

*Choose three*

Carrots, Cauliflower and Asparagus

Oven-Roasted Brussels Sprouts Pearl Onions, Red Bell Peppers, Lime

French Green Beans, Oven-Dried Tomato, Toasted Almonds, Sweet Red Onions

Sweet Corn and Green Pea Risotto, Parmesan

Truffled Custard Potatoes, Thyme

Smashed Sweet Potatoes, Spiced Pecans, Blue Cheese

Chipotle Mac and Cheese, Redneck Cheddar, Parmesan Panko Dust

### Desserts

*Choose three*

Vanilla Bean Crème Brûlée

Milk Chocolate-Hazelnut Crunch

Strawberry Icebox Pie Paleta

Lemon-Pistachio Tart

Coconut Tapioca, Tropical Fruit

Chocolate Fudge Cake

S'mores Verrine

Salted Caramel Profiterole

**THEMED DINNER BUFFETS  
 CONTINUED**



Passed Hors d'Oeuvres

Reception Stations

Interactive Reception Stations

Plated Dinner

Tablesides Selection

*Themed Dinner Buffets*



**MILES & MILES OF TEXAS**

\$185 per person  
20 guest minimum

Lavazza Regular and Decaffeinated Coffee

Selection of Hot Teas

**Rio Grande Valley**

Tortilla Chips, Franco's Red Salsa, Hot Salsa Verde  
Guacamole, Cilantro Cream

Pan-Seared Grouper, Citrus Relish  
Green Bean "Salad"

Grilled Flat Iron Steak, Peppers  
Onions, Jack Cheese, Flour Tortilla

Mexican Street Corn – Fresh Roasted  
Corn-off-the-Cob, Ancho Aioli  
Queso Fresco, Cilantro, Red Chili Powder, Lime

Cabbage, Onion, Jicama  
Cucumber Slaw, Lime Wedges

Chopped Caesar Salad  
Chipotle Dressing

**Gulf Coast Seafood**

Chilled Shrimp, Crab Claws  
Freshly Shucked Oysters, Lemon Wedges, Cocktail, Rémoulade and Mignonette Sauces

Oscar's Snapper Ceviche

**Old Town Fredericksburg**

Pork Schnitzel, Lemon-Caper Butter

Herb Spaetzle, Creamy Gruyère

Braised Red Cabbage, Raisins

Pretzel Rolls, Bacon Jam  
Honey Mustard, Butter

House-Made Pickles, Onions  
Cucumber, Cauliflower, Jalapeños

**Wild West Texas**

Chicken-Fried Chicken  
Sausage Gravy

Dr. Pepper-Glazed Baby Back  
Pork Ribs

Roasted Carrots, Cauliflower, Squash  
Texas Sweet Onions, Mushrooms

Garlic-Cheddar Drop Biscuits  
Honey-Jalapeño Cornbread

**Campfire Sweets**

Almond Tres Leches, Fresh Berries

House-Made Cinnamon-Sugar  
Churros, Dulce de Leche  
Chocolate Sauce

Rum-Coconut Flan  
Roasted Pineapple

**THEMED DINNER BUFFETS**  
**CONTINUED**

Passed Hors d'Oeuvres

Reception Stations

Interactive Reception Stations

Plated Dinner

Tablesides Selection

*Themed Dinner Buffets*



**FARM AND RANCH TO TABLE**

\$176 per person  
20 guest minimum

Lavazza Regular and Decaffeinated Coffee

Selection of Hot Teas

Freshly Baked Rolls, Butter

**Salads**

Baby Spinach, Romaine Hearts  
Hand-Selected Lettuce

Sun Gold Tomatoes, English Cucumbers, Red and Watermelon Radishes, Sliced Mushrooms  
Shredded Carrots, Bell Peppers  
Marinated Kalamata Olives, Sweet Anaheim Peppers, Fire-Roasted Onions, Roasted Corn

Dried Cranberries

Texas Gold Cheddar, Marinated Feta

Hard-Boiled Farmhouse Eggs

Sourdough Croûtons, Pita Chips

Toasted Pine Nuts, Pumpkin Seeds  
Texas Pecans

Garbanzo Beans

House-Made Dressings – Smoked Onion Vinaigrette, Truffled Buttermilk Ranch, Herb Vinaigrette

Texas Olive Oil, Balsamic Vinegar

**Hot**

Dewberry Farm Roasted Chicken

Rosemary- and Garlic-Crusted Beef Tenderloin, Texas Malbec Demi

Warm Citrus-, Maple- and Tequila-Marinaded Salmon

Smoked Sausage, Chorizo Links  
Veggie Sausage Patties

Sweet Potato Ravioli, Swiss Chard  
Goat Cheese

Warm German-Style Potato Salad

**Desserts**

Strawberry Icebox Pie Paleta

Fried Apple Hand Pies

French Macarons

**BACKYARD BBQ AT THE FOUR**

\$140 per person  
20 guest minimum

Lavazza Regular and Decaffeinated Coffee

Selection of Hot and Iced Teas

**Appetizers and Salads**

Blue and Yellow Corn Tortilla Chips  
Chile con Queso, Salsa, Guacamole

Spinach, Romaine Leaves  
Ranch Dressing, Herb Vinaigrette

Pickled Cucumber and Onion Salad

Apple Cole Slaw, Creamy Cider Dressing

Red Bliss Potato Salad, Dill

**Sides**

Slow-Cooked Pinto Beans

Green Beans, Ham, Onion

Gratin of Macaroni and Cheese  
Crunchy Croûton Topping

**BBQ**

Homestyle BBQ Chicken

Elgin Sausage Links

Dr. Pepper-Glazed Baby Back Ribs

Grilled Firecracker Shrimp Skewers

Smoked Sliced Beef Brisket  
(Carved to Order\*)

BBQ Sauces – Honey Bourbon  
Cherry-Black Pepper, Traditional Texas

**Fixins'**

Sliced Dill Pickles, Jalapeños  
Purple Onions

Garlic-Cheddar Drop Biscuits  
Honey-Jalapeño Cornbread

**Desserts**

Bourbon-Pecan Tartlet

S'mores Verrine

Individual Peach-Blueberry Cobblers

*\*Attendant required, additional fee of \$250 per attendant*

# BEVERAGES

From wines by the glass and bottle to full bar packages, our beverage menus cater to a wide range of tastes.

[VIEW BEVERAGE OPTIONS](#)



Wine

By the Glass

Bar Package



# WINE

**SPARKLING/CHAMPAGNE**

Zardetto Brut Prosecco  
Conegliano, Italy \$60

Gruet Blanc de Blancs  
New Mexico \$85

Schramsberg Blanc de Blancs  
California \$118

Roderer Estate, California \$98

JCB #69 Rosé, France \$76

Billecart-Salmon Brut Rosé  
Champagne, France \$245

Laurent Perrier "La Cuvée" Brut  
Champagne, France \$112

Veuve Clicquot  
Champagne, France \$142

Moët & Chandon "Dom Perignon"  
Champagne, France \$500

**GLOBAL WHITES**

Pinot Grigio, Jermann  
Friuli Venezia Giulia, Italy \$60

Miraval Rosé  
Côtes de Provence, France \$76

Planeta Rosé, Palermo, Italy \$66

Hayes Ranch Rosé, California \$60

Château d'Esclans "Rock Angel"  
Rosé, Côtes de Provence, France \$92

Wente Vineyards Louis Mel  
Sauvignon Blanc, California \$60

Régis Minet, Sauvignon Blanc  
Pouilly-Fumé, France \$80

**CHARDONNAY**

Patz & Hall  
Sonoma Coast, California \$84

Flowers  
Sonoma Coast, California \$92

Louis Latour  
Mâcon-Lugny, France \$84

Far Niente  
Napa Valley, California \$192

Wente Vineyards  
Riva Ranch, California \$70

Sanford, Sta. Rita Hills  
California \$96

Jean-Marc Brocard 'Vau de Vay'  
Chablis, France \$106

**PINOT NOIR**

Angels Ink  
Central Coast, California \$60

Siduri  
Willamette Valley, Oregon \$92

Calera, Central Coast, California \$88

Belle Glos, Santa Maria Valley  
California \$116

Gary Farrell  
Sonoma, California \$124

**GLOBAL REDS**

Dona Paula Malbec, Mendoza  
Argentina \$96

Seghesio Family Vineyards  
Sangiovese, Italy \$76

Condado de Haza Tempranillo  
Spain \$76

Etienne Becheras Syrah, France \$90

**CABERNET SAUVIGNON**

Ravel & Stitch  
Central Coast, California \$70

Peju, Napa Valley, California \$104

Jordan, Sonoma County  
California \$158

Amavi Cellars, Walla Walla Valley  
Washington \$78

Stag's Leap 'Artemis', Napa Valley  
California \$204

**ZINFANDEL**

The Prisoner  
Napa, California \$112

*Bartender required, additional fee of  
\$250 per bartender*

*Prices are per bottle*

# BY THE GLASS

## PREMIUM BRANDS

\$18 each

Wente Vineyards Louis Mel  
Sauvignon Blanc, California

Hayes Ranch Rosé, California

Angels Ink Pinot Noir, Central Coast  
California

Jacque Pelvas Sparkling, France

Jim Beam Bourbon

Dewar's White Label Scotch

Rittenhouse Rye Whiskey

Tito's Handmade Vodka

Deep Eddy Ruby Red  
Grapefruit Vodka

Beefeater Gin

Bacardí Silver Rum

Espolòn Tequila

## DELUXE BRANDS

\$20 each

Wente Vineyards Riva Ranch  
Chardonnay, California

Planeta Rosé, Palermo, Italy

Ravel & Stitch Cabernet Sauvignon  
Central Coast, California

Zardetto Brut Prosecco  
Conegliano, Italy

Maker's Mark  
Kentucky Straight Bourbon

Johnnie Walker Black Scotch

Crown Royal Canadian  
Blended Whisky

Dripping Springs Vodka

Tanqueray Gin

Bacardí Silver Rum

Herradura Silver Tequila

## PRESTIGE BRANDS

\$24 each

Flowers Chardonnay Sonoma Coast  
California

Miraval Rosé Côtes de Provence  
France

Hedges Family Estate Cabernet  
Sauvignon, Washington

Gruet Blanc de Blancs, New Mexico

Knob Creek Bourbon

12-Year-Old Glenlivet  
Single Malt Scotch

Bulleit Rye Whiskey

Grey Goose Vodka

Bombay Sapphire Gin

Havana Light Rum

Casamigos Blanco Tequila

Soft Drinks \$8

Mineral Waters \$8

Iced Tea \$130 per gallon

Hibiscus Iced Tea \$130 per gallon

Lemonade \$130 per gallon

Arnold Palmer \$130 per gallon

Domestic Beer \$10

Imported and Local Craft Beer \$12

Cordials \$20

House Margaritas \$325 per gallon

On The Rocks Margarita Specialty Bar  
(Casamigos Blanco)

Flavors Available: Classic, Mango,  
Strawberry, Prickly Pear Cactus

First hour – \$40 per person  
Each additional hour – \$18 per person

*Bartender required, additional fee of  
\$250 per bartender*

*Prices are per glass, unless noted  
otherwise*

# BAR PACKAGE



### PREMIUM BRANDS

Three hours – \$60  
Four hours – \$70  
Five hours – \$80

Wente Vineyards Louis Mel  
Sauvignon Blanc, California

Hayes Ranch Rosé, California

Angels Ink Pinot Noir  
Central Coast, California

Jacque Pelvas Sparkling, France

Jim Beam Bourbon

Dewar’s White Label Scotch

Rittenhouse Rye Whiskey

Tito’s Handmade Vodka

Deep Eddy Ruby Red  
Grapefruit Vodka

Beefeater Gin

Bacardí Silver Rum

Espolòn Tequila

Selection of Beer and Soft Drinks

### CHILDREN’S SOFT DRINK PACKAGE

Three hours – \$18  
Four hours – \$21  
Five hours – \$24  
*(under age 21)*

### DELUXE BRANDS

Three hours – \$68  
Four hours – \$82  
Five hours – \$96

Wente Vineyards Riva Ranch  
Chardonnay, California

Planeta Rosé, Palermo, Italy

Ravel & Stitch Cabernet Sauvignon  
Central Coast, California

Jacque Pelvas Sparkling, France

Maker’s Mark  
Kentucky Straight Bourbon

Johnnie Walker Black Scotch

Crown Royal Canadian  
Blended Whisky

Dripping Springs Vodka

Tanqueray Gin

Bacardí Silver Rum

Herradura Silver Tequila

Selection of Beer and Soft Drinks

### CUSTOM SIGNATURE COCKTAIL

+\$6 per person Premium Package  
+\$10 per person Deluxe Package  
+\$14 per person Prestige Package

### PRESTIGE BRANDS

Three hours – \$75  
Four hours – \$92  
Five hours – \$108

Flowers Chardonnay Sonoma Coast  
California

Miraval Rosé Côtes de Provence  
France

Hedges Family Estate Cabernet  
Sauvignon, Washington

Jacque Pelvas Sparkling, France

Knob Creek Bourbon

12-Year-Old Glenlivet  
Single Malt Scotch

Bulleit Rye Whiskey

Grey Goose Vodka

Bombay Sapphire Gin

Havana Light Rum

Casamigos Blanco Tequila

Selection of Beer and Soft Drinks

*Bartender required, additional fee of  
\$250 per bartender  
Prices are per person*

# CONTACT US

To start planning, please contact a catering specialist:

Tel: 1 (512) 685-8040

## Other ways to get in touch

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